

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.-6. Canceled.

7. (Currently Amended) A raw material to be reused for a processed cheese or a cheese food which does not cause a viscosity increase and is produced by heating and melting a processed cheese or a cheese food which has been previously treated by an emulsification treatment at at least 120°C, and then subjecting it to a rapid cooling treatment carried out by cooling to 10°C or less within 5 hours after the heating and melting treatment.

8. (Currently Amended) A method of producing a raw material to be reused for a processed cheese or a cheese food which does not cause a viscosity increase, wherein a processed cheese or a cheese food, which has been previously treated by an emulsification treatment, is subjected to heating and melting treatment at at least 120°C to produce and is then subjected to a rapid cooling treatment carried out by cooling to 10°C or less within 5 hours after the heating and melting treatment and is then obtained as the raw material to be reused for a processed cheese or a cheese food.

9. Canceled.

10. Canceled.

11. (Currently Amended) A processed cheese or cheese food comprising a reused material which does not cause a viscosity increase and is produced by subjecting a

processed cheese or a cheese food which has been previously treated by an emulsification treatment to a heating and melting treatment at at least 120°C, and then subjecting it to a rapid cooling treatment carried out by cooling to 10°C or less within 5 hours after the heating and melting treatment.

12. (Currently Amended) A method of producing a processed cheese or a cheese food including a reused raw material which does not cause a viscosity increase and is produced from another processed cheese or a cheese food which has been previously treated by an emulsification treatment, wherein said another processed cheese or a cheese food is subjected to a heating and melting treatment at at least 120°C, and is then subjected to a rapid cooling treatment carried out by cooling to 10°C or less within 5 hours after the heating and melting treatment and is then used as a reused raw material, with which other materials are mixed, the mixture is subjected to an emulsification treatment, is formed, is cooled, and is then obtained as a processed cheese or a cheese food.